



the CURTIS

A DOUBLETREE BY HILTON

Banquet Menu



PACKAGES

THE INTERN

\$76/person

IT'S A BEAUTIFUL MORNING!

Selection of breakfast breads, fresh seasonal fruits and berries, whipped butter and fruit preserves, assorted bagels with chive and plain cream cheese, individual yogurts, fruit juices, leaded and unleaded coffee, variety of herbal teas, fresh lemons and honey

BOXED LUNCH

Boxed lunch menu located on page 20

TREE HUGGER TO-GO

Whole fruit, build your own trail mix, with dried peaches, pineapple chunks, yogurt cover raisins, pumpkin seeds, roasted peanuts, roasted almonds, M&Ms, pretzels, wasabi peas, rice cracker mix, bottled water, old school + assorted sodas

SUPER THIRSTY?

8 HOUR MAXIMUM

Include an all-day beverage upgrade for \$10 per person



ALL DAY PACKAGES

EAT LIKE NO ONE IS WATCHING.

OR DANCE. WHATEVER.

PACKAGES

CEO

\$100/person

WORKIN' 9-5

Freshly Brewed leaded and unleaded coffee, variety of herbal teas, old school + assorted sodas, bottled water, refreshed all day

1ST THING IN THE MORNING!

Selection of breakfast breads, fresh seasonal fruits and berries, whipped butter and fruit preserves, assorted donuts, fruit juices

MID MORNING PICK ME UP

Beverage refresh + granola bars

CEO LUNCH BUFFET

25 person minimum

Refer to complete buffet offerings listed on pages 15-17

WATER COOLER DELIGHT

Beverage refresh + fancy mixed nuts, hummus with pita chips and vegetables, apple crumble squares

HOT BREAKFAST?

Upgrade to a hot breakfast buffet for an additional \$10-\$12 per person

ENDING YOUR MEETING ON A HIGH NOTE?

Add Bread and Brews OR the WINO package for an additional \$25 per person (all guests 21+ only) page 12



BREAKFAST

WE THINK YOU'RE EGGUSITE.

BREAKFAST

PLATED

MINIMUM OF 10 GUESTS REQUIRED

ALL PLATED BREAKFASTS INCLUDE ASSORTED JUICES, COFFEE AND HOT TEA

RUSH HOUR

\$26/person

Scrambled eggs, applewood smoked bacon, pork sausage, breakfast potatoes, served with a mini chocolate croissant

BIG OL' BURRITO

\$28/person

Scrambled eggs, chorizo, queso fresco, red potatoes, cotija cheese wrapped in a flour tortilla and smothered with pork green chili

DOUBLE CINNAMON BAKED FRENCH TOAST

\$28/person

Cinnamon bread baked in a rich cinnamon custard, served with maple glazed apples and applewood smoked bacon

CONTINENTAL

WAKE UP LITTLE SUZIE

\$27/person

Bakery selection of breakfast breads, fresh seasonal fruit and berries, whipped butter and fruit preserves, assorted donuts, fruit juices, leaded and unleaded coffee, variety of herbal teas, fresh lemons and honey

IT'S A BEAUTIFUL MORNING

\$30/person

Bakery selection of breakfast breads, fresh seasonal fruits and berries, whipped butter and fruit preserves, assorted bagels with chive and plain cream cheeses, individual yogurts, fruit juices, leaded and unleaded coffee, variety of herbal teas, fresh lemons and honey

BUFFETS

WAKE ME UP BEFORE YOU GO GO

\$36/person

Fresh seasonal fruit, farm fresh scrambled eggs, applewood smoked bacon, pork sausage links, country style breakfast potatoes, individual yogurts, bakery selection of breakfast breads, fruit juices, leaded and unleaded coffee variety of herbal teas, fresh lemons and honey

MONDAY MONDAY

\$39/person

Fresh seasonal fruit, farm fresh scrambled eggs, applewood smoked bacon, pork sausage links, country style breakfast potatoes, French cinnamon french toast with maple syrup, house-made granola with dried fruit, individual yogurts, bakery selection of breakfast breads, fruit juices, leaded and unleaded coffee, variety of herbal teas, fresh lemons and honey

BREAKFAST OF CHAMPIONS

\$43/person

KEEP IT LOCAL + \$4 PER PERSON

Egg Frittata with spinach, tomato, mushrooms, onion, goat cheese (egg white option available), applewood bacon, chicken sausage, country-style breakfast potato, fresh fruit, raisin bran muffin, piping hot oatmeal, fruit juices, leaded and unleaded coffee, variety of herbal teas, fresh lemons and honey

BREAKFAST

ENHANCEMENTS

CAN ONLY BE ADDED TO BREAKFAST BUFFETS OR CONTINENTAL
PRICES ARE PER PERSON

BREAKFAST SAMMY ADD ON \$11

Fried egg, sourdough toast, choice of applewood smoked bacon or sausage patty, sharp Tillamook cheddar

MINI SMOKED SALMON BAGEL SAMMY ADD ON \$12

Scottish smoked salmon, chive cream cheese, roasted tomato, red onion on a plain mini bagel

COLORADO STYLE BREAKFAST BURRITO ADD ON \$11

Scrambled eggs, chorizo, queso fresco, red potatoes, cotija cheese with pork green chili wrapped in a flour tortilla

THINK INSIDE THE (CEREAL) BOX ADD ON \$6

All your fun favorites and healthy options too, served with ice cold milk, and sliced bananas

YOGURT ADD ON \$3

Individual servings of your choice of plain or assorted fruit yogurts

PARFAIT ADD ON \$6

Honey nut granola, Greek yogurt, fresh berries

BAGEL BAR ADD ON \$12

Assorted fresh baked bagels, strawberry, chive and plain cream cheeses

BAGELS & LOX ADD ON \$17

Assorted bagels, smoked salmon cream cheese, red onion, tomatoes, capers, lemons (MINIMUM OF 25 GUESTS)

OATMEAL ADD ON \$7

Piping hot steel cut oatmeal with an assortment of dried fruit and nut toppings

WAFFLES ADD ON \$9

Assorted fresh fruits, maple syrup, whipped butter, chocolate sauce

BISCUITS AND GRAVY ADD ON \$8

House-made biscuits, sausage gravy, berry compote, sage honey butter

BACON ADD ON \$9

FARM FRESH SCRAMBLED EGGS ADD ON \$8

ASSORTED DONUT BAR ADD ON \$7

ASSORTED PASTRIES ADD ON \$38 (PER DOZEN)

BREAKS

WORKIN' 9-5 \$20/person

8 HOUR PACKAGE

Freshly brewed leaded and unleaded coffee, variety of herbal teas, assorted soft drinks, bottled water

THE HANGOVER \$17/person

4 HOUR PACKAGE

Freshly brewed leaded coffee, assorted sports drinks, coconut water, ResQwater, 5-Hour Energy

TREEHUGGER \$20/person

Whole fruit, build your own trail mix with dried peaches, pineapple chunks, yogurt covered raisins, pumpkin seeds, roasted peanuts, roasted almonds, M&Ms, pretzels, wasabi peas, rice cracker mix, lemonade

MOVIE TICKET \$20/person

Assorted candy bars, gummy bears, M&Ms, Cracker Jacks, buttered popcorn, jumbo soft pretzels with cheese sauce and mustard, orange soda

AFTER SCHOOL SPECIAL \$19/person

MINIMUM 10 PEOPLE

Mini corn dogs, seasoned curly fries, cookies, brownies, milk

APPLES TO APPLES \$20/person

Apple chips, gingerbread cookies, zucchini bread, mini caramel apple pies, chef's cheese selection, hot apple cider

HEALTH NUT \$19/person

Assorted sliced fruits and vegetables, green goddess dressing, spiced cashews, honey roasted walnuts, chocolate covered almonds, Arnold Palmers

NO.9

***ALL PARTIES SUBJECT TO 24% SERVICE FEE AND 8.0 % TAX
***BREAKFAST AND LUNCH BUFFETS ARE BASED ON 1 HOUR OF SERVICE
AND REQUIRE A MIN. OF 25 GUESTS. < 25 ADD AN ADDITIONAL \$5 PER PERSON

BREAKS

ENHANCEMENTS

HIT THE ROAD JACK \$20/person

Fresh tortilla chips, jalapeno queso, black olives, pickled jalapenos, Monterey jack cheese, black beans, scallions, roasted corn, Mexican crema, guacamole, salsa and classic churros with carmel sauce and lemon-lime soda

GARDEN DELIGHT \$20/person

Organic edamame, crudité with green goddess dressing, roasted red pepper hummus with mixed olives, Boursin cheese dip, chef's cheese selection, iced tea

TEA PARTY \$22/person

10 PERSON MINIMUM

Selection of tea sandwiches, petit fours, mini cupcakes, tea cookies, deviled eggs, variety of herbal teas

BREAD & BREWS \$26/person

MAX 25 GUESTS, 21+ ONLY, PRICE PER HOUR

Kettle chips, soft pretzel bites with mustard, cheese sauce, a selection of 3 crafts beers

WINO GUESTS \$30/person

MAX 25 GUESTS, 21+ ONLY, PRICE PER HOUR

Red and white house wine, chef's selection of cheese, chocolate bars

BACK AND FORTH \$250/person

ONLY AVAILABLE IN ROCK BOARDROOM, PRICE PER 4 HOURS

Two Ping-Pong set ups, paddles, balls

A LA CARTE

WHOLE FRUIT \$4/piece-on consumption

SLICED FRUIT \$6/PERSON

HOT PRETZELS + CHEESE + MUSTARD \$42/DOZEN

TRAIL MIX \$5/PERSON

GRANOLA BARS \$4/EACH

CANDY BARS \$4/EACH

HUMMUS W/PITA + VEGGIES \$10/PERSON

HOMEMADE COOKIES \$40/DOZEN

HOMEMADE BROWNIES \$40/DOZEN

JUICE \$4/BOTTLE ON CONSUMPTION

SODA \$4/BOTTLE ON CONSUMPTION

BOTTLED WATER \$4/BOTTLE ON CONSUMPTION

BOTTLED ICE TEA \$6/BOTTLE ON CONSUMPTION

SPORTS DRINK \$6/BOTTLE ON CONSUMPTION

ENERGY DRINKS \$6/BOTTLE ON CONSUMPTION

COCONUT WATER \$6/BOTTLE ON CONSUMPTION

SPARKLING WATER \$6/BOTTLE ON CONSUMPTION

COFFEE \$73/GALLON

COLD BREW COFFEE \$85/GALLON

HOT TEA \$65/GALLON

ICED TEA \$42/GALLON

LEMONADE \$42/GALLON



LUNCH

WANNA GO ON A PICNIC?

ALPACA LUNCH!

LUNCH

BUFFETS

(MIN 25 PEOPLE)

ALL BUFFETS INCLUDE: FRESHLY BREWED LEADED AND UNLEADED COFFEE, VARIETY OF HERBAL TEAS, AND ICED TEA

ADD SOUP TO ANY BUFFET FOR AN ADDITIONAL \$5 PER PERSON. SOUP ATTENDANT REQUIRED FOR GROUPS OVER 50, \$45 PER ATTENDANT

LA BAMBA

\$48/person

Grilled chicken taco salad, avocado and tomato salad with citrus vinaigrette, beef and chicken fajitas, green chili and black bean tamales, guacamole, Monterey jack cheese, pico de gallo, sour cream, salsa, shredded lettuce, Spanish rice with black beans, flour tortillas, stuffed churros with caramel sauce

MAMMA MIA

\$49/person

Caesar salad with Parmesan, garlic croutons, Tuscan salad with mixed baby greens, pecorino cheese, hard boiled eggs, pine nuts, golden raisins, olive oil, champagne vinaigrette, Parmesan-crusted chicken with lemon herb butter, Italian grilled beef with Chianti wine sauce, baked gnocchi, mozzarella and marinara sauce, grilled vegetables and lemon olive oil with fennel seed, Italian cannoli filled with sweet ricotta cheese

THE BLACK BELT

\$47/person

Carrots, mandarine orange, cucumber, tomato, radish and green leaf lettuce salad with ginger dressing, sweet and sour chicken, Mongolian beef, vegetable lo mein, fried rice, vegetable spring rolls, fortune cookies and almond cookies

THE NO FRILLS GRILL

\$49/person

Kale and broccoli slaw, dried cranberries, pepita seed with poppy seed dressing, grilled romaine with blue cheese crumbles, bacon, granny smith apples and blue cheese dressing, grilled thyme chicken with fire roasted chili jus, dry-rubbed flank steak with chimichurri sauce, herb roasted new potatoes, grilled vegetables, and cream puffs

LUNCH

BUFFETS (continued)

IT TAKES TWO

SOUP ATTENDANT REQUIRED FOR GROUPS OVER 50,
\$45 PER ATTENDANT

\$44/person

SOUPS

SELECT TWO

Chicken noodle, New England clam chowder, minestrone, chicken tortilla, beef and barley, potato chowder, creamy tomato, English cheddar and broccoli, Asian dumpling, Italian wedding, five bean, miso with tofu, spicy shrimp with rice noodles, roasted poblano and corn chowder

SALAD STATION

BUILD YOUR OWN SALAD

Romaine, spinach and arugula, spring mix, onions, tomatoes, shredded carrots, olives, peppers, broccoli, cucumbers, roasted beets, assorted cheese, edamame, hard boiled eggs, bacon, sunflower seeds, croutons, chow mein, grilled chicken, grilled flank steak, green goddess dressing, ginger, sweet Vidalia onion dressings, and grilled ciabatta

DESSERT

Lemon Bars

ALL THAT AND A BAG OF CHIPS

\$43/person

House green salad with ranch and balsamic vinaigrette. Grilled chicken Caesar wrap with garlic herbed grilled chicken, Romaine lettuce, cherry tomato, parmesan cheese, Caesar dressing, garlic and herb wrap. Southwestern turkey wrap with smoked turkey, jalapeno cream cheese, iceberg lettuce, avocado, tomato, red onion, sundried tomato wrap. Veggie wrap with grilled portabella, bell peppers, asparagus, mixed olives, mixed greens, goat cheese, spinach wrap, SMORE bar, AND A BAG OF CHIPS!

PICNIC

\$46/person

KALE AND BROCCOLI SLAW SALAD

Dried cranberries, pepita seeds with poppy seed dressing

CLASSIC NICOISE SALAD

Mixed greens, fingerling potatoes, green beans, tomatoes, nicoise olives, hard boiled eggs, capers and lemon herb vinaigrette dressing

House made aged balsamic and black sea salt Yukon potato chips

Blondies and fresh berries

SANDWICHES (select 3 combined options)

COLD

ITALIAN SUB

Genoa salami, capicola, mortadella, soppressata, provolone, giardiniera lettuce, tomato, on a hoagie roll

ROASTED TURKEY AVOCADO BLT

Smoked turkey, applewood –smoked bacon, tarragon aioli, lettuce, tomato, avocado on grilled sourdough

GRILLED VEGETABLE

Portabella, squash, zucchini, pepper, tomato with basil oil and balsamic aioli on focaccia bread

TUNA SALAD

Albacore tuna, capers, olives, pimento pepper, garlic in a herb wrap

HOT

STEAK & SMOKED PROVOLONE

Seared top sirloin beef, smoked provolone and caramelized onion on a hoagie roll

CUBAN CHICKEN

Grilled chicken, smoked ham, swiss, sweet pepper, yellow mustard and sweet pickles on a hoagie roll

TOMATO & MOZZARELLA

Roasted tomatoes, spicy marinated mozzarella, basil pesto and fresh basil on herbed focaccia

LUNCH

PLATED

ALL PLATED LUNCHESES INCLUDE: Choice of salad, assorted rolls and butter, Chef's choice of vegetable and dessert, freshly brewed leaded and unleaded coffee, iced tea, variety of hot herbal teas, fresh lemon and honey

**SELECT UP TO TWO ENTRÉE OPTIONS FOR GROUPS OF 40 OR MORE
SELECT ONE ENTRÉE OPTION FOR GROUPS OF LESS THAN 40**

SALAD SELECTIONS

GREEK SALAD

Romaine lettuce, vine ripened tomato, chopped cucumber, Kalamata olives, thinly sliced red onion, feta cheese, Greek vinaigrette

THE MR. MIYAGI

Mixed greens, red radish, cucumber, tomato, mandarin orange, carrot ginger dressing

CAESAR SALAD

Chopped romaine, slow roasted tomato, shaved parmesan, focaccia croutons and Caesar dressing

GREEN GODDESS

Spinach and frisse salad, strawberries, spiced pecans, balsamic black pepper vinaigrette

BLUE WEDGE

Applewood smoked bacon, tomato, fines herbs, creamy blue cheese dressing

ENTREE SELECTIONS

GRILLED VEGETABLE STACK

With aged balsamic and lemon oil

\$30/person

BAKED GNOCCHI

Marinara with mozzarella cheese

\$30/person

HERB MARINATED CHICKEN BREAST

Roasted fingerling potatoes, mushroom fricasee

\$38/person

GRILLED HERB BRINED PORK

Roasted apple demi glace, roasted shallot potato puree

\$40/person

MUSTARD AND CHIVE CRUSTED SALMON

Lemongrass pilaf, ginger beurre blanc

\$42/person

MUSHROOM RAVIOLI

Herb and shallot brood, creamy ricotta cheese, extra virgin olive oil

\$30/person

GRILLED FLAT IRON STEAK

Yukon mashed potatoes, herb butter

\$45/person

HOISIN ROASTED CHICKEN

Vegetable fried rice

\$38/person

LUNCH

BOXED

\$30/person

INCLUDE: Water and soft drinks, whole fruit,
select **ONE** side: chips, pretzels, or Terra Chips,
select **ONE** sweet: cookie or Rice Krispy
SELECT 3 OPTIONS BELOW FOR GROUPS OF 20 OR MORE
SELECT 2 OPTIONS FOR LESS THEN 20 GUESTS

HOUSE ROASTED TURKEY BREAST

Swiss cheese, lettuce, tomato, peppercorn aioli on sourdough

CURED HAM

Tillamook cheddar cheese, lettuce, tomato, and spicy mustard on marble rye

ROAST BEEF

Provolone cheese, lettuce, tomato, horseradish cream on a hoagie roll

VEGETARIAN WRAP

Roasted portobello mushroom, squash, zucchini, red onion, roasted peppers, balsamic aioli in spinach wrap

BOX SALAD

Select our Greek or green goddess salad and one protein grilled chicken, flank steak, tuna salad, or baked tofu

TUSCAN TUNA SALAD WRAP

Olives, capers, sundried tomatoes, mixed greens in sundried tomato wrap

CHICKEN SALAD WRAP

Grilled chicken, raisins, spiced walnuts in tuscan wrap

STILL HUNGRY? Add a potato or pasta salad for an additional \$5 per person



RECEPTION

HOW DID THE HIPSTER BURN HIS MOUTH?

HE ATE HIS FOOD BEFORE IT WAS COOL.

RECEPTION

PASSED APPETIZERS

ALL PRICED PER PIECE, 25 PIECE MINIMUM

Deviled eggs

Vegetarian spring rolls with sweet chili sauce

Panko breaded artichoke heart, saffron aioli

Chicken wonton, ponzu sauce

Tomato soup shooters, mini grilled cheese sandwiches

Fried mushroom risotto arancini, mozzarella and tomato pesto

Tomato mozzarella bruschetta, aged balsamic vinegar

Grilled cheese bites, brie, pears, fig jam, brioche

Hummus, pita, pomegranate molasses

Individual crudités

Fried eggplant, goat cheese, roasted tomato on crostini

“Sabretts” pigs in a blanket, ginger ketchup, spicy mustard

\$4/piece

House-made jalapeno chicken poppers

Spicy beef satay, Thai sesame sauce

Cajun sausage bruschetta, aged balsamic reduction

Smoked chicken quesadilla, cream and salsa fresco

Pancetta wrapped roasted sweet potato spear, mozzarella, sage

Mushrooms stuffed with spicy Italian sausage, manchego cheese

Fried chicken katsu

Mini baked potatoes, sour cream, pancetta, chives, cheddar crisp

Smoked salmon, crème fraiche, crispy potato, chives

\$5/piece

Braised short rib risotto fritters, rich tomato ragu

Seared tenderloin, pickled shallot, avocado, wasabi cream on crostini

Mini crab cake, roast peppers, remoulade

Lobster mac and cheese bites

Seared scallop, Andouille sausage skewer, ancho chile sauce

Shrimp and pork shumai, scallion soy sauce

Seared pork belly bite, bibb lettuce, tempura tomato, spicy bacon aioli

Hawaiian tuna poke, wonton crisp

\$6/piece

STATIONS

SEASONAL FRUIT & MELONS

\$12/person

Platter of honeydew, pineapple, cantaloupe, watermelon, grapes and fresh berries

FARMERS' MARKET

\$14/person

Seasonal farm fresh vegetables, green goddess dressing, hummus with pita, mixed olives

ARTISANAL CHEESE

\$20/person

Domestic and imported cheeses, dried fruit, fig spread, fresh berries and grapes, fresh breads and crackers

NACHO BAR

\$15/person

Grilled chicken, black beans, warm jalapeno cheese sauce, Mexican crema, roasted tomato salsa, salsa fresco, and guacamole

CHICKEN WING BAR

\$20/person

Buffalo, spicy Korean, and Greek style with fresh herbs and garlic, blue cheese dipping sauce, celery and carrots

HOT DOG STAND

\$12/person

Beef chili, shredded Monterey jack cheese, chow chow relish, selection of spicy mustards, ketchup, minced red onion

HOT POTATOES

\$12/person

Hot waffle fries toasted in buffalo hot sauce, classic French fries, spicy nacho cheese, chili, sour cream, black olives, sweet potato fries with cinnamon sugar whipped butter

SAY CHEESE

\$14/person

Grilled cheese bar-classic cheddar on sourdough, caprese, ham and swiss, prosciutto with mozzarella and fig

THE BIG TOP

\$16/person

Mini corn dogs, Beignets (dulce de leche, chocolate, strawberry), white chocolate & Oreo popcorn, coconut butter popcorn, S'MORE popcorn

RAW BAR

\$32/person

Classic shrimp cocktail, freshly shucked oysters, snow crab claws

ITALIAN ANTIPASTO

\$18/person

Salami, prosciutto, fresh mozzarella, marinated mushrooms, grilled zucchini and eggplant, roasted peppers, Italian breads, garlic infused oil

SMOKED SALMON

\$22/person

Norwegian smoked salmon thinly sliced served with chopped eggs, Bermuda onion, capers, horseradish cream, lemon, marbled rye, water crackers

NO 21

***ALL PARTIES SUBJECT TO 24% SERVICE FEE AND 8.0 % TAX
***BREAKFAST AND LUNCH BUFFETS ARE BASED ON 1 HOUR OF SERVICE
AND REQUIRE A MIN. OF 25 GUESTS. < 25 ADD AN ADDITIONAL \$5 PER PERSON

RECEPTION

STATIONS (continued)

GO FISH \$28/person

INCLUDES 5 PIECES PER PERSON

California, vegetable, and spicy tuna rolls, assorted sashimi, wasabi, soy sauce and ginger

SALAD STATION \$13/person

Salad: Mixed greens, Romaine, and arugula
Dressings: Carrot ginger, roasted shallot balsamic, green goddess
Toppings: Carrots, cucumbers, red onions, radishes, julienne bell peppers, roasted beets, grape tomatoes, bean sprouts, shredded Tillamook cheddar, maytag blue, Parmesan, garlic and herb croutons
candied walnuts, slivered almonds

SLIDER STATION \$16/person

SELECT TWO

Mini cheese burger with super sauce and pickle
Beef tenderloin and fried green tomato and wasabi mayo
Vietnamese BBQ pork meatball slider with pickled slaw and Nuoc Cham Sauce
Lobster roll with celery parsley, red onion, Boston lettuce, spicy remoulade on top split bun **ADD \$2**
Crab cake slider with cole slaw and Creole remoulade **ADD \$2**

CHIPS & DIPS STATION \$15/person

Kettle and root vegetable chips, warm spinach dip, roasted garlic and shallot hummus, buttermilk parsley dip, Boursin cheese dip

ROASTED ROOTS \$18/person

Oven roasted brussels sprouts, cauliflower, heirloom carrots, applewood smoked bacon, pecorino, Tillamook cheddar, creamy garlic, aged balsamic, lemon oil, sage and rosemary oil, sesame soy, siracha

EMPANADAS \$20/person

PICK THREE, 100 PERSON MAX

SAVORY	SWEET
Spicy chicken	Raspberry and cream cheese
Spinach and cheese	Hazelnut chocolate
Beef steak	

ACTION STATIONS

CHEF ATTENDED: \$125 PER ATTENDANT
ONE CHEF REQUIRED FOR EVERY 50 GUESTS

STREET TACOS \$21/person

Korean beef tacos, shrimp taco, spicy pulled chicken tacos

YAKATORI STATION \$27/person

Beef, chicken, shrimp, broccoli, asparagus and tofu, sweet chili sauce, sesame soy, wasabi ginger soy, siracha

I SCREAM YOU SCREAM \$15/person

Hot fudge sundae bar topped with bananas, strawberries, Chantilly cream, cherries, chopped peanuts, Oreo cookies, caramel sauce

MAD ABOUT MUSHROOMS \$18/person

A variety of exotic mushrooms sautéed to order with aged sherry sauce, served with creamy mascarpone polenta, and roasted garlic mashed potatoes

CHEF BOYARDEE \$20/person

INCLUDES: GRILLED CHICKEN, SPICY ITALIAN SAUSAGE, GRILLED SEASONAL VEGETABLES, MUSHROOMS, ROASTED GARLIC, ROASTED SHALLOTS, PEPPERS, ONIONS, PARMESAN

Select Two Pasta Options And Two Sauces

PASTA: cheese tortellini, wild mushroom ravioli, penne, orecchiette, gnocchi, farfalle

SAUCE: Alfredo, classic marinara, pesto cream, basil pesto, spicy vodka

MAC AND CHEESE STATION \$18/person

Roasted chicken, chorizo, mushrooms, broccoli, roasted peppers, caramelized onions, Tillamook cheddar, mascarpone and parmesan

RAMEN BAR \$21/person

Pork broth and miso broth, pork belly, pork butt, bean sprouts, green onion, tofu, slow-cooked egg, ginger, garlic

GYRO \$18/person

Classic lamb gyro, tomato, onion, tzatziki, cucumber, siracha, feta, chopped greens, pita

RECEPTION

CARVING STATIONS

CHEF ATTENDED: \$125 PER ATTENDANT

ONE CHEF REQUIRED FOR EVERY 50 GUESTS

ALL CARVING STATIONS SERVED WITH ROLLS AND BUTTER

ADD SEASONAL VEGETABLES \$6 PER PERSON OR

ADD YUKON GOLD MASHED POTATOES \$6 PER PERSON

WHOLE ROAST TURKEY (Min. 50 people) \$20/person

Fresh cranberry sauce, basil aioli

PORK TENDERLOIN \$21/person

Almond and mustard crusted with apple demi-glace

BOURBON HONEY GLAZED HAM \$19/person

Served with honey mustard, pineapple chutney

ROASTED BARON OF BEEF (Min. 50 people) \$23/person

Stone ground mustard sauce, herbed pan sauce

HERB-CRUSTED PRIME RIB \$28/person

Served with natural au jus, horseradish cream, fresh grated horseradish, whole grain mustard

SWEET FINISH STATIONS

SYMPHONY OF SWEETNESS (SELECT THREE) \$14/person

Mini lemon meringue pie, mini coconut crème pie, French macaroons, coconut macaroons, s'more bar, fudge brownies, classic mini cheesecake, strawberry shortcake shooters, flourless chocolate cake, mini dutch apple pie, mini berry cobbler

A PIECE OF THE PIE \$14/person

Whole coconut crème, lemon meringue and chocolate silk pies

CAKE, CAKE, CAKE \$17/person

Whole dark chocolate, buttermilk spice, or red velvet cakes
Need a GLUTEN FREE OPTION? Swap one selection for mini flourless chocolate cake

FRENCH DELITE \$16/person

French macaroons, coconut macaroons, iced sugar cookies



DINNER

WHAT THE FORK IS FOR DINNER?

DINNER

FAMILY STYLE

INCLUDES ROLLS, BUTTER, FRESHLY BREWED LEADED AND UNLEADED COFFEE, VARIETY OF HERBAL TEAS, AND ICED TEA

\$80 TWO ENTREES/PERSON
\$90 THREE ENTREES PER/PERSON

STARTER

SELECT ONE

Greek salad
Caesar salad
Green goddess salad
Bibb salad

ENTREES

SELECT TWO/THREE

Grilled flat iron steak, herb butter
Porcini rubbed beef tenderloin, bordelaise
Braised short ribs, red wine reduction
Colorado lamb chop, thyme jus
Apple brined pork tenderloin
Mesquite chicken, red wine glaze
Eggplant Napoleon
Teriyaki salmon
Colorado striped bass
Crab cake, remoulade

STARCH

SELECT ONE

Vegetable couscous
Yukon gold whipped potatoes
Colorado goat cheese and potato gratin
Parmesan polenta
Lemongrass
Rice pilaf

VEGETABLES

SELECT ONE

Grilled asparagus
Glazed baby carrot
Green beans almondine
Roasted root vegetables

DESSERTS

SELECT TWO

French macaroons
Coconut macaroons

Flourless chocolate torte
Seasonal tart

BUFFETS

INCLUDES ROLLS, BUTTER, FRESHLY BREWED LEADED AND UNLEADED COFFEE, ASSORTED HERBAL TEAS, AND ICED TEA

MINIMUM OF 25 PEOPLE

FIESTA

\$74/person

Chicken tortilla soup
Carnitas taco salad-shredded iceberg lettuce, tomato, black beans, crispy tortilla strips, lime sour cream, Monterey Jack cheese, avocado fresh tortilla chips with guacamole and salsa
Beef carnita enchilada
Chicken fajita with peppers, onions, flour tortillas, cheese and sour cream
Blackened shrimp tacos
Spanish rice
Cilantro lime black beans
Sopapilla with honey

GOOD FORTUNE

\$75/person

Korean miso soup with tofu, green onions, and zucchini
Cucumber, tomato radish and green leaf lettuce salad with ginger dressing
Crispy duck char siu
Tonkatsu pork – panko breaded crispy pork loin, katsu sauce, Japanese cole slaw
Sirloin bulgogi – Asian pear, ginger and soy sauce marinated, sweet onion, green leaf lettuce
Steamed jasmine rice
Sautéed garlic and ginger baby bok choy and carrots
Coconut crème pie

COMFORT

\$75/person

Chicken noodle soup
Apple walnut cranberry salad and gorgonzola cheese with apple cider vinaigrette
Beef tenderloin with a rich balsamic glaze
Cajun spiced chicken
Shrimp and grits
Mashed Yukon gold potatoes
Green bean casserole
House baked cornbread with honey butter
Cinnamon apple pie

DINNER

BUFFETS (continued)

GODFATHER

\$76/person

Vegetable minestrone

Arugula, parmesan, pear, roasted hazelnut, olive oil and lemon vinaigrette

Chicken cassitore

Sausage with peppers and onions

Grilled balsamic flank steak with roasted beets

Risotto Milanese, with saffron and caramelized onions

Grilled seasonal vegetables

Garlic bread

Tiramisu

PLATED

All plated entrees include: Choice of salad, chef's choice of seasonal vegetable, assorted rolls and butter, chef's choice of dessert, freshly brewed leaded and unleaded coffee, iced tea, variety of hot herbal teas, fresh lemon and honey

SELECT UP TO TWO ENTRÉE OPTIONS FOR GROUPS OF 40 OR MORE
SELECT ONE ENTRÉE OPTION FOR GROUPS OF LESS THAN 40 GUESTS

SALAD SELECTIONS

GREEK

Romaine lettuce, vine ripe tomato, chopped cucumber, Kalamata olives, thinly sliced red onion, feta cheese, Greek vinaigrette

THE MR. MIYAGI

Mixed greens, red radish, cucumber, tomato, carrot ginger dressing

CAESAR

Chopped romaine, slow roasted tomato, shaved parmesan, focaccia croutons and Caesar dressing

GREEN GODDESS

Spinach and arugula salad, strawberries, spiced pecans, balsamic black pepper vinaigrette

BLUE WEDGE

Applewood smoked bacon, tomato, fines herbs, creamy blue cheese dressing

EGGPLANT PARMESAN

\$42/person

Sliced lightly breaded eggplant layered with marinara sauce, parmesan, mozzarella

KOREAN STYLE TOFU

\$42/person

Seared locally made tofu, Korean pepper flakes, soy sauce, jasmine rice

MESQUITE GRILLED CHICKEN

\$54/person

Mashed potatoes, red wine glaze

GRILLED BONE IN APPLE BRINED PORK CHOP

\$54/person

Goat cheese potato gratin

PANCETTA WRAPPED CHICKEN

\$54/person

Grilled chicken breast, goat cheese polenta cake, cranberry port

TERIYAKI SALMON

\$57/person

Grilled teriyaki glazed salmon fillet, jasmine rice

BRAISED SHORT – RIBS

\$65/person

Red wine reduction, risotto Milanese

GRILLED FLAT IRON STEAK

\$60/person

Yukon mashed potatoes, herb butter

PANKO CRUSTED SALMON

\$59/person

Spinach fettuccini with ginger cream sauce and arugula

PORCINI RUBBED BEEF TENDERLOIN

\$63/person

Parmesan polenta, Bordelaise sauce

GRILLED COLORADO LAMB CHOP

\$74/person

Moroccan couscous, thyme jus



BAR

SIP, SIP, HOORAY!

BAR

HOST PACKAGES

EXCLUSIVELY A-LIST includes Hops & Berries

\$20/\$15

per person/each additional hour

Grey Goose	Maker's Mark	Cointreau
Hendricks	Templeton Rye	St. Germain
Bacardi 8	Glenmorangie	Kahlua
Stranahans	Olmecca Altos	

BUZZWORTHY B-LIST includes Hops & Berries

\$18/\$9

per person/each additional hour

Tito's Handmade Vodka	Cazores	Bols Triple Sec
Bombay	Jameson	Glenlivet
Sailor Jerry	Jack Daniels	St. Germain
Bacardi Superior	Hennessy VS	Kahlua

KEEP IT LOCAL

Upgrade to 3 local craft beers & 3 local spirits for \$4/hour per person

HOPS & BERRIES

\$15/\$8

per person/each additional hour

DOMESTIC BEER	IMPORT BEER	HOUSE WINE
Coors Original	Fat Tire	Trinity Oaks Chardonnay
Coors Light	Blue Moon	Trinity Oaks Pinot Grigio
Bud Light	Corona	Trinity Oaks Cabernet Sauvignon
Coors Non-Alcoholic	Heineken	Trinity Oaks Pinot Noir
	Samuel Adams	

KEEP IT LOCAL

Upgrade to 3 local craft beers for \$4/hour per person

DRINK WINE, MAKE A DIFFERENCE

For every bottle of Trinity Oaks Wine sold, a tree is planted!

BAR

A LA CARTE BAR SERVICE

	HOST BAR	CASH BAR
The A-list Cocktails	\$10.00	\$11.00
The B-List Cocktails	\$9.00	\$10.00
House Wine by the Bottle	\$34.00	-
Wine by the Goblet	-	\$9.00
Imported and Handcrafted Beers	\$7.00	\$8.00
Domestic and Non-Alcoholic beers	\$6.00	\$7.00
Assorted Soft Drinks, Mineral Water	\$4.00	\$4.00
Energy Drinks	\$5.00	\$6.00

UPGRADE YOUR WINE

Please ask your Catering Manager for a current list

PARTY SNACKS

(10 BOWL MINIMUM)

\$10/bowl

TRUFFLE KETTLE CHIPS

SPICY NUT MIX

GOLDFISH

PRETZELS

KETTLE CHIPS

CHEX MIX

FLAVORED POPCORN

COCONUT CURRY CASHEWS



HAVE ADDITIONAL QUESTIONS?

LET'S TACO BOUT IT!

CONTACT US AT

720.889.4751 OR INFO@THECURTIS.COM